

Red Velvet Cabernet Cupcakes

*1 Cup All Purpose Flour
1 tbsp of Cabernet Wine Flour
1 Cup of Sugar
¼ tsp of Salt
¼ tsp of Baking Soda
¾ tsp of Baking Powder
1 Egg
¼ Cup of Grapeseed Oil
2 tsp Vanilla Extract
30 Drops of Red Food Coloring
2 tbsp of Sour Cream
*1/4 Cup Milk
1/3 Cup of Cabernet Wine

Blend the dry ingredients thoroughly, adding each ingredient as you go down the list. Blend the wet ingredients thoroughly, whisk egg and soften sour cream. Once the wet and dry ingredients are blended until smooth then combine the wet ingredients to the dry ingredients. Blend well. *Slowly add the milk. Blend Well. *Slowly add the wine. Blend Well.

Make sure your batter is creating a “ribbon effect” before placing in baking cups. Bakes 24 regular size cupcakes. Turn oven to 350 degrees and bake for 25 minutes or until toothpick is clean.



SUSTAINABLE VITICULTURE SYSTEMS
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